

# MENU



## STARTERS



Red tuna tartare with a creamy avocado emulsion

26 €



Ramallet tomato tartare and an avocado brunoise with extra virgin oil caviar

16 €



Beef tenderloin carpaccio with a parmasen emulsion, pickled capers, and a lemon mustard vinaigrette

24 €



Cream of seasonal vegetables soup and arbequina olive oil

11 €



100% acorn-fed Iberian ham served with “Crystal” bread and mallorcan tomato

32 €

## SALADS



Braised baby lettuce hearts with a breaded coating, Ceasar dressing and topped with anchovies and parmesan shavings

20 €



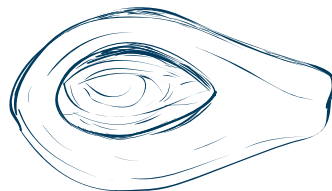
Burrata cheese salad with sundried tomatoes, black olives and pesto

18 €



Cap Vermell Salad

18 €





## RICE MINIMUM 2 PEOPLE



Vegetable Paella	24 € pp
Red shrimp, squid, and scallop rice	30 € pp
Iberian Presa pork rice with mushrooms and a lemon rosemary emulsion	28 € pp

## FISH



St. Peter's fish on a bed of spinach and sauteed tomato concassé, raisins, and pine nuts	39 €
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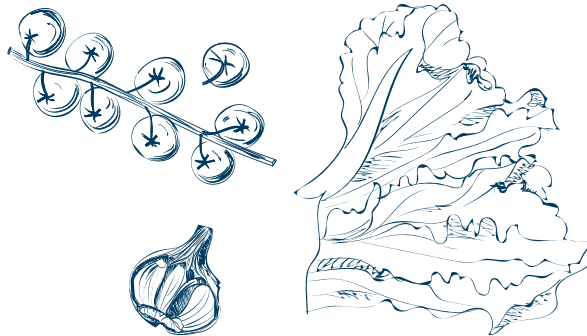
Fried eggs with lobster (Minimum 2 people)	Market price
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Cod au gratin with roasted garlic on a bed of pepperonata	28 €
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Baked snapper with Mediterranean vegetables (Minimum 2 people)	Market price
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## MEAT DISHES

	Grilled beef rib steak from the Rubia Gallega cattle breed, served with potato wedges, sauteed vegetables and a mixed baby Green salad (Minimum 2 people)	115 €	
	Balearic aged Black Angus beefburger with toasted cheese, bacon compote, freshly sliced tomato with our very own Balearic burger sauce	26 €	
	Beef tenderloin with Mallorcan potatoes cooked in a blend of fresh herbs and served with vegetables	38 €	
	Oxtail cannelloni, cooked in its own juice and served with crispy potato chips	30 €	
	Mallorcan suckling pig terrine with smoked potato millefeuille cooked in a thyme and citrus glaze	30 €	
	Rack of lamb cooked in its own juice served with a potato and carrot pure	36 €	

## VEGETARIAN

	Cauliflower Steak, slow cooked and served with baby vegetables	16 €	
	Rice noodles with seasonal mushrooms in a soy and sweet chilli sauce	18 €	
	Gnocchi with textured soy bolognese sauce	18 €	



## SAUCES



BBQ	3 €
Chimichurri sauce	3 €
Garlic mayonnaise	3 €
Hollandaise sauce	3 €

## DESSERTS



Majorcan herbs semi-sphere	11 €
Textured chocolate	11 €
Fried-milk sack with Idiazabal cheese and our compote	11 €
Thai-pineapple tatin and coriander cress	11 €



All prices are in euros. VAT included

Balearic